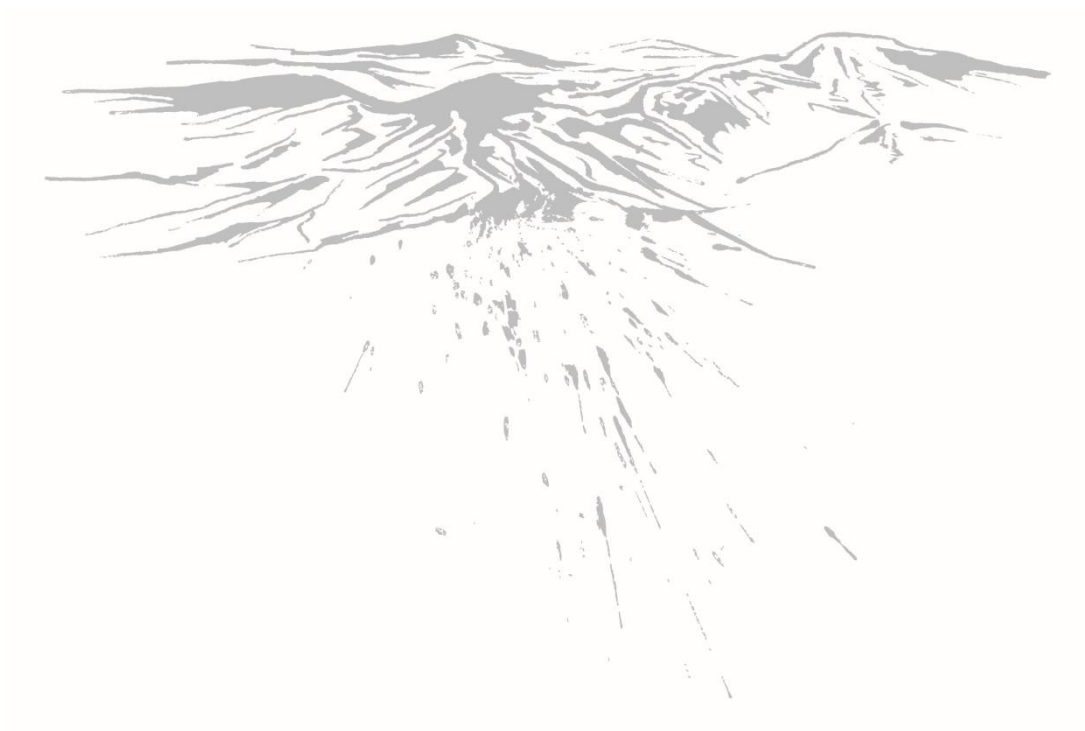




ALUVIONAL PARAJE ALTAMIRA 2023

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.
1050 – 1150 m | 3445 – 3773 ft



PARAJE WINES

Aluvional is our search for expressing the particular identity of different sites of the Uco Valley.

What is it that makes our places so different but similar at the same time? The Andes Mountains, an inexhaustible source of richness and diversity.

When we started exploring the Uco Valley, we understood that the common denominator of its vineyards is the origin of its soils. They are alluvial soils, originated over millions of years ago by alluviums that, through the overwhelming force of

the water flowing down the mountains, transported all the rocks, sediments, and minerals on which our vines grow today.

This is how we find different places at the foot of the mountain range, with an enormous diversity of landscapes, soils, climates, people, cultures, and histories.

Our challenge is to reveal that identity with transparency, and that is why we chose Malbec as a vehicle of expression.

Sebastián Zuccardi



ALUVIONAL PARAJE ALTAMIRA 2023

ORIGIN

IG Paraje Altamira, San Carlos, Valle de Uco, Mendoza.

1050 – 1150 m | 3445 – 3773 ft

THE PLACE

Located on the right bank of the Tunuyán river, between 1,050 and 1,150 meters of altitude, this site occupies the highest part of the alluvial fan. This place has a cool temperate climate, with great thermal amplitude. For this wine, we selected only the vineyards located to the south of the Uco canal, where the soils most rich in stones and rocks covered in calcareous material are found.

HARVEST

The 2023 vintage was warm and very dry, which gave us excellent health and quality in the grapes. It is a year that is also characterized by lower yields, due to the frost in the spring of 2022. Knowing the particularities of each place in the vineyards allowed us to define the harvest time for each area very precisely, always in search of freshness, the expression of place and avoiding overripeness.

The wines show great purity and transparency, with vibrant acidity and an enormous complexity of aromas.

VINIFICATION

Movement of the grapes by gravity, fermentation in concrete vessels with native yeasts. Aged in concrete vessels.

COMPOSITION

VARIETY : 100% Malbec

ALCOHOL: 14% vol.

TOTAL ACIDITY: 6,02 g/l

PH: 3,62

Sebastián Zuccardi, Winemaking Director

Laura Principiano, Head Winemaker